

Time as a Public Health Control

(Tiempo Como Control de Salud Publico)

Food (Comida)	Employees Initials (Iniciales de Empleado)	Temperature (Temperatura)	Time Taken Out of Temperature (Tiempo se ha tomado afuera de temperatura)	Time Product Discarded or Completely Served* (Tiempo se ha tirado o servido completamente)	Corrective Actions (Medidas correctivas)
"Example" (Milk, or Ham)	JPG	38°F	6:30 a.m./p.m.	8:30 a.m./p.m.	Completely served
			a.m./p.m.	a.m./p.m.	
			a.m./p.m.	a.m./p.m.	
			a.m./p.m.	a.m./p.m.	
			a.m./p.m.	a.m./p.m.	
			a.m./p.m.	a.m./p.m.	
			a.m./p.m.	a.m./p.m.	
			a.m./p.m.	a.m./p.m.	

Time as a Public Health Control Method

Written procedures are required for potentially hazardous foods using time only as a Public Health Control Method. These procedures must be maintained in a food establishment. This *"Time as a Public Health Control Chart"* may be used to verify your written procedures.

The written procedures shall identify the:

- food to be held
- method of marking food for four hours from the point it was removed from temperature control
- method to destroy foods held for four hours

*** Can be kept no more than 4 hours**